

Historic, Archive Document

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HERB PRODUCTS

SOUP BAGS

Small Bags Of Mixed Herbs To Be Boiled
With Soup Stock For Seasoning
In Six Assorted Flavors -

BOX OF 6 BAGS -	.30
JAR OF 12 BAGS	.50
JAR OF 18 BAGS	.75

SEASONINGS

Sprinkle These Powdered Herbs Over
The Dish During Or After Cooking - Use
Natures And Separate Herbs -

CHEESE MIXTURE - SALAD MIXTURE
EGG MIXTURE - MEAT MIXTURE
SAGE - THYME - SAVORY - MARJORAM
BASIL - DILL - PEPPERCORNS
PACKETS - 10¢ - GLASS JARS - 30¢.

HERB TEAS

These Herb Teas Make Excellent Substitutes
For The China Tea Which Is Becoming So
Increasingly Scarce -

PEPPER MINT - BERGAMOT - SAGE
CATNIP - STRAWBERRY LEAVES
BOX OF 6 ASSORTED BAGS - .30
JAR OF 12 BAGS .50, JAR OF 18 BAGS .75

Culinary Herb Chart - .10

VINEGARS

Herb Vinegars Are Delicious In Salads
And Sauces. Try Their Interesting Flavors
TARRAGON - BASIL - GARLIC
BURNET

8 OUNCE BOTTLE .50

JELLIES

Herb Jellies Are Useful Now That
We Must Think Of New Spreads For
Break -

GRAPE AND HERB - MINT
HERB MARMALADE - SAGE
JELLIED HERB HONEY.

2 OZ. JAR .25
4 OZ. JAR .35

COSMETICS

LIP SALVE

SMALL JAR .55

QUINCE HAND LOTION

1 OUNCE BOTTLE .30
4 OUNCE BOTTLE .55
6 OUNCE BOTTLE .80

How To Grow Herbs .25

62.39

Sec 562.PX

T. A. Depart



U. S. DEPARTMENT OF AGRICULTURE,

WASHINGTON, D. C.

BUREAU OF PLANT INDUSTRY
Fruit and Vegetable Crops and Diseases

*** 8-3591

DE. 12. 19

HERBS from The LITTLE HOUSE

MISS MARGARET NORTON

146 LEONARD STREET, ANNISQUAM, MASSACHUSETTS

The Shop Is Open After April 15th Daily Except Mondays - 11:00 AM - 5:00 PM

SPRING 1943



HERB SEEDS

ALL SEEDS SENT POSTPAID
EACH PACKET—.10



ANGELICA ANGELICA ARCHANGELICA
PERENNIAL-5 FT. Plants Fast Until the Seeds
Set-Used for Flavoring and Confections.

ANISE PIMPINELLA ANISUM
ANNUAL-12 IN. Seeds Used for
Flavoring and In Medicine.

***BASIL** SWEET GREEN-OCIMUM BASILICUM
ANNUAL-18 IN. This Is the Best
Variety So Grow for Drying.

***BASIL** SWEET PURPLE O. BASILICUM PURPUREUM
ANNUAL-18 IN. Beautiful Dark Red Foliage
Used to Color and Flavor Basil Vinegar.

BORAGE BORAGO OFFICINALIS-
ANNUAL-2 FT. The Leaves are Used in Soups
The Flowers Candied Or Put In Cold Drinks.

***BURNET** POTERIUM SANGUISORBA
PERENNIAL 8 IN. A Salad Herb With A
Cool And Refreshing Cucumber Flavor.

***CAMOMILE** ROMAN-ANTHEMIS NOBILIS
PERENNIAL 8 IN. Aromatic Lawn Cover. Flowers
Used for A Tonic Tea And A Hair Rinse.

***CAMOMILE** GERMAN-MATRICARIA CHAMOMILLA
ANNUAL-12 IN. Bushy Plant Similar To
Above, But Not As Fragrant.

CARAWAY CARUM CARYI
BIENNIAL-2 FT. Seeds are Used to Flavor
Cakes And Confections.

***CATNIP** NEPETA CATARIA
PERENNIAL 12 IN. The Leaves Make A Soothing
Tea And Provide Fun for The Family Cat.

CHERYSIL ANTHRISCUS CEREFOLIUM
ANNUAL 8 IN. Anise-flavored Leaves for Soups
Salads, or Garnish- Do Not Transplant.

***CHIVES** ALLIUM SCHOENOPRASUM
BULB-12 IN. Leaves are Used in Sauces,
Salads, Etc. for Their Mild Onion Flavor.

***CHIVES** ALLIUM NEAPOLITANUM-
BULB-12 IN. DAFFODIL GARLIC-White
Flowers-Leaves Have A Mild Flavor.

CORIANDER CORIANDRUM SATIVUM
ANNUAL-12 IN. Seeds are Used to Flavor
Cakes And Candies-The Best Love It.

DILL ANETHUM GRAVEOLIENS-
ANNUAL-3 FT. Plant Is Used as A
Condiment, And Is the Source of A Perfume Oil.

JENNEL FOENICULUM VULGARE
ANNUAL-3 FT. All Parts of the Plant are
Edible, And are Delicious With Fish.

FRAXINELLA DICTAMNUS FRAXINELLA
PERENNIAL 3 FT. The Leaves are Used
To Make A Tea. White Flowers.

***LAUENDER** LAVANDULA SPICA
PERENNIAL 2 FT. Large Leaves And Very
Fragrant Blooms-Long Stems.

LEEK ALLIUM PORRUM-
BULB-4 FT. Included for Its Use as A
Condiment As Well as A Vegetable.

***LOVAGE** LEVISTICUM OFFICINALIS
PERENNIAL 5 FT. A Pot. Herb With A Celery
Flavor-All Parts of the Plant are Used.

***SWEET MARJORAM** ORIGANUM MAJORA
ANNUAL-12 IN. Aromatic Leaves are Used To
Flavor Meals, Eggs Etc.

***PARSLEY** CURLED-PETROSELINUM HORTENSE
BIENNIAL-6 IN. Plant Seeds Early- Fine
Flavor And An A Uracine Garnish.

***PARSLEY** HAMBURG P. HORTENSE RADICOSUM
BIENNIAL-6 IN. The Root of This Variety Is Cooked
In Soups. Or Boiled Like Parsnips.

***PARSLEY** PLAIN-PETROSELINUM NEAPOLITANUM
BIENNIAL 6 IN. Many People Consider This Variety
Has the Finest Flavor for Cooking.

SAFFLOWER CARTHAMUS TINCTORIUS
ANNUAL-12 IN. This Is the false Saffron Used
Medicinally Or as A Strong Yellow Dye.

***SAGE** SALVIA OFFICINALIS-
PERENNIAL 18 IN. The Leaves are Used for
Cooking. No Turkey Is Right Without It.

***SORREL** RUMEX ACETOSA
PERENNIAL-3 FT. The Leaves are Used for
Salads And Soups. A Tart Flavor.

***SAVORY** SATUREIA HORTENSIS
ANNUAL 12 IN. Leaves are Used for Cooking.
Mix With Sage In Poultry Stuffing.

SWEET CICELY MYRRIS ODORATA
PERENNIAL 2 FT. Anise-flavored Leaves are
Used In Salad Or Fish Sauces.

***THYME** THYMUS VULGARIS
PERENNIAL 6". The Pungent Leaves are
Used In Cooking Meat, Sauces Gravy Etc.

PLANTS OF THOSE ITEMS MARKED WITH A STAR* MAY BE OBTAINED
AT THE LITTLE HOUSE, BUT NO PLANTS WILL BE SHIPPED THIS YEAR,
OWING TO TRANSPORTATION AND OTHER DIFFICULTIES - THE FOLLOWING
PLANTS WILL ALSO BE AVAILABLE AT THE LITTLE HOUSE:

LEMON YERBENA, ROSEMARY, MINT, SWEET PEPPERS,
SMALL FRUITED TOMATOES, As well as-A NUMBER
OF SALAD PLANTS - COME IF YOU CAN-